

THE SOURCE MONT DE MARIE SOUTHERN FRANCE



2023 COQUIN DE SORT, ROUGE

PRODUCER OVERVIEW

On the rocky limestone landscape of Souvignargues, directly west of Nîmes by 20 minutes, Thierry Forestier organically farms his twelve hectares of Carignan, Cinsault, Grenache, Ugni Blanc, and the rare aromatic and fine red, Aramon, on limestone-marl bedrock with calcareous clay and sandy topsoil. Cooled at night by descending air from the Gard's Aigoual massif that complements the burning summer sun and the Mediterranean and African winds from the south, his stable of 70-year-old vines produces small, balanced harvests of taut, early picked fruit that retain their aromatic purity and delicacy. His love for nature shifted him from a career in tech to a life immersed in farming, foraging, and viticulture, where he observes, rarely touches, but finishes his wines with purposefully clean and precise craftsmanship. Across his cuvées the through-line is freshness and clarity—a conscious selection of fruit in its earliest ripening phase that flutters yet remains taut with bright lift and modest alcohols (especially for this southern French area known for intense summer heat), while still grounded by the wisdom of his old vines. Thierry's commitment to preserving the region's heritage varieties, especially Aramon, underpins his production of intricate terroir wines sans artifice.

VINEYARD DETAILS

Coquin de Sort Rouge comes from 60% Cinsault and 40% Grenache on 1.5 ha planted in 1955 at 120 meters of altitude on limestone-marl bedrock with clay and sandstone topsoil, facing west on gentle slopes.

CELLAR NOTES

Anathème Rouge was whole cluster with a 7-day natural infusion (no extractions) fermentation at 24–25 °C maximum before pressing, then aged 9 months in 130 hl concrete. No added sulfites, no fining and no filtration.

